

TULUM

BY COSKUN UYSAL

FOLLOW AND TAG US
@tulumrestaurant

WINTER MENU

TULUM

"THE DISHES I HAD AT TULUM WERE THE WORK OF VERY CLEVER MAN INDEED. COSKUN COOKS FOOD THAT GETS ITS INSPIRATION FROM HIS NATIVE TURKIYE AND THEN RUNS WITH IT AND TURNS IT INTO A TRULY CURRENT FEAST. COMFORT AND SOPHISTICATION ARE PERFECTLY BALANCED"

"YOTAM OTTOLENGHI"

NIGELLA LAWSON WHEN VISITED TULUM EARLIER THIS YEAR SAID.

"MADE MY HEART SING" THIS IS ELEGANT FOOD, TO BE SURE, BUT WITH REAL HEART & SOUL.

"NIGELLA LAWSON"

HELLO, MY NAME IS COSKUN UYSAL, I AM IN ON INCREDIBLE JOURNEY TO GIVE YOU A DELICIOUS EXPERIENCE AND I WOULD LIKE TO THANK YOU ALL FOR ACCOMPANYING ME ON THIS JOURNEY.

IN TURKIYE WE DON'T EAT ONLY KEBABS AND DIPS.

IT'S TIME TO RETHINK THE TURKISH | ANATOLIAN CUISINE.
WE CONTINUE TO HOLD ONTO AND RESPECT OUR MOTHER'S HAND BUT WE ARE THE NEXT GENERATION WITH OUR OWN IDEAS AND NEW COOKING TECHNIQUES.

CHEF & OWNER COSKUN UYSAL

5% Discount for cash payment

Your allergy is your responsibility, please inform us so we may best help you.

Please note: all cards incur a 1.6% surcharge

MEZZES

EKMEK - HOUSE MADE GRILLED TURKISH FLAT BREAD
WHIPPED 6 MONTHS AGED TURKISH EZINE CHEESE | TURKISH CHILLI JAM \$24

HUMUS - TAHINI HUMMUS | TURKISH PASTIRMA BUTTER | SLOW POACHED EGG
SPICY GREEN HERB SAUCE \$23

SU BOREGI - TURKISH SPECIAL FETTA CHEESE BOREK | BLACK TRUFFLE CREAM
VICTORIAN BLACK TRUFFLE \$28

ENGINAR - CHAMOMILE TEA BRAISED ARTICHOKE | CARROT | PEAS | POTATO | OLIVE OIL & LEMON \$24

MERCIMEKLI KOFTE - SPICED LENTIL KOFTE | MOLASSES | LEMON JELL | PICKLED RADISH \$22

PEYNIR KOFTE - TULUM CHEESE & ZAHTER DUMPLINGS | SMOKED EGGPLANT & MARAS PEPPER | PISTACHIO \$26

AHTAPOT - GRILLED OCTOPUS SKEWERS | SWEET & SPICY CORN TARATOR
BLACK TARAMA BUTTER | PASTIRMA & BREAD CRUMBLE \$26

KALAMAR - GRILLED CALAMARI | ALMOND HUMUS | GRILLED GRAPES | PINE NUTS
CURRANTS | BLACK SQUID SAUCE \$28

SIS BALIK - GRILLED BARRAMUNDI KEBAB | BRAISED QUINCE | SAFFRON | VINE LEAVES & RICE \$28

TARAMA - POTATO & HALLOUMI BAKED TURKISH BREAD | SMOKED TARAMASALATA DIP
ROSE PICKLED RADISH \$26

LAKERDA - SUMAC CURED KINGFISH | BLACK OLIVES & SUCUK EZME | PICKLED HONEYMELON | FROZEN FETTA \$26

HUNKAR BEGENDI - WAGYU BEFF | THINLY SLICED & GRILLED | SMOKED EGGPLANT & YOGHURT PUREE
ALEPPO CHILLI | LEMON & BROWN BUTTER \$28
ADD SHAVED TRUFFLE\$16

ORDEK SIS - GRILLED DUCK BREAST KEBAB | SMOKED DATE JAM
FRESH ORANGE & CURRANTS BRAISED LEEKS \$28

BIFTEK - PORTERHOUSE BEEF SHISH KEBAB | SMOKED PAPRIKA | ROSE WATER & CAPSICUM GLAZE
TURKISH CHILLI BEANS STEW | CONFIT EGG YOLK \$26

MUSAKKA - TURKISH LAMB MOUSSAKA | FRIED EGGPLANT & POTATO | CURRANTS | WALNUT | EGGPLANT PUREE \$26

MAINS

ERISTE - TURKISH PASTA | ROASTED MUSHROOMS | PICKLED OYSTER MUSHROOMS
HAZELNUT | BUTTERMILK SAUCE \$38

BALIK - VINE LEAVES & SPICED RICE STUFFED GARFISH | OLIVES & WALNUT EZME
FRESH HERBS & GREEN TAHINI SAUCE \$42

TAVUK - GRILLED DE-BONED SPATCHCOCK | SPICED TOMATO HALLOUMI & BLACK OLIVE WET RICE \$42

TEPSI KEBABI - TRAY BAKED ANATOLIAN LAMB KEBAB | ASPARAGUS | POTATO | PISTACHIO \$40

DANA YANAK - BRAISED BEEF CHEEKS | CINNAMON APRICOT PUREE | SPICED BULGUR RICE \$44

IZGARA ET - GRILLED +9 MARBLE WAGYU STEAK 300GR | BRUSSELS SPROUT SALAD | BEETROOT SAUCE \$99

SIDES

SALATA - MIXED GREEN SALAD | HOUSE MADE MIXED PICKLES | PUFFED RICE | CUMIN VINAIGRETTE \$16

BRUKSEL LAHANA - SHAVED BRUSSELS SPROUT SALAD | HAZELNUT | PEAR | PRESERVED LEMON MOLASSES \$16

TULUM COOK BOOK SIGNED \$60

TULUM APRON HAND MADE IN ISTANBUL \$85

TULUM'S FAMOUS SMOKED DATE BUTTER IN A JAR \$14

TULUM HOUSE MADE TURKISH CHILLI JAM \$16

LET'S GO TO TURKEY!

TASTE OF TULUM

7 COURSE DEGUSTATION \$110 PP

HATAY - TURKISH PIDE BREAD | LENTIL KOFTE
SMOKED DATE BUTTER | WHIPPED AGED EZINE CHEESE
MOUNT ZERO ROASTED MIX OLIVES | SIMIT TARAMA & ANCHOVIE

ALACATI - TULUM CHEESE & ZAHTER DUMPLINGS | SMOKED EGGPLANT
MARAS PEPPER SAUCE | PISTACHIO

ADD ON \$19 P.P.

IZMIR - CHAMOMILE TEA BRAISED ARTICHOKE | CARROT
PEAS | POTATO OLIVE OIL & LEMON

ADD SHAVED TRUFFLE \$16

CANAKKALE - GRILLED OCTOPUS SKEWERS | SWEET & SPICY CORN TARATOR
BLACK TARAMA BUTTER | PASTIRMA & BREAD CRUMBLE
ADD ON \$19 PP

BODRUM - GRILLED CALAMARI | ALMOND HUMUS | GRILLED GRAPES
PINE NUTS | CURRANTS | BLACK SQUID SAUCE

ADANA - DRIED CAPSICUM DOLMA | STUFFED WITH SLOW COOKED BEEF
RICE | CINNAMON | SMOKED YOGHURT & SAFFRON

BURSA - THINLY SLICED & GRILLED WAGYU BEEF | SMOKED EGGPLANT
YOGHURT PUREE | ALEPPO CHILLI | LEMON & BROWN BUTTER
ADD SHAVED TRUFFLE \$16 PP

ANTEP - PISTACHIO BAKLAVA | TURKISH COFFEE LABNEH TIRAMISU MOUSSE

TURKISH PREMIUM WINE PAIRING
7 WINES \$105 PP

WINE PAIRING
7 WINES \$85 PP

NON ALCOHOLIC WINE PAIR \$65

5% Discount for Cash Payment

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a 10% service charge applies to group of 7 or more

SOFRA TO SHARE
6 COURSE \$95 PP

MEZZES - TURKISH PIDE BREAD | WHIPPED AGED EZINE CHEESE
LENTIL KOFTE | SMOKED DATE BUTTER
MOUNT ZERO ROASTED MIX OLIVES

HUMUS - TAHINI HUMUS | TURKISH PASTIRMA BUTTER
SLOW POACHED EGG | SPICY GREEN HERBS SAUCE

SU BOREGI - TURKISH SPECIAL FETTA CHEESE BOREK
BLACK TRUFFLE CREAM | SHAVED BLACK TRUFFLE

LAKERDA - SUMAC CURED KINGFISH | OLIVES & SUCUK EZME
PICKLED HONEYMELON | PRESERVED LEMON

UPGRADE YOUR MAIN COURSE \$40 P.P.
IZGARA ET - GRILLED +9 MARBLE WAGYU STEAK 300GR
BEETROOT SAUCE | BRUSSELS SPROUT SALAD

TEPSI KEBABI - TRAY BAKED ANATOLIAN LAMB KEBAB ASPARAGUS
| POTATO | PISTACHIO

SALATA - MIXED GREEN SALAD | HOUSE MADE MIXED PICKLES
PUFFED RICE | CUMIN VINAIGRETTE

SUTLAC - CINNAMON TURKISH RICE PUDDING | CHOCOLATE
MOUSSE HAZELNUT | CHERRY SORBET

TURKISH PREMIUM WINE PAIRING
6 WINES \$90 PP

WINE PAIRING
6 WINES \$75 PP

NON ALCOHOLIC WINE PAIR \$55

5% Discount for Cash Payment

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TULUM

DESSERT MENU

TAVUK GOGSU - CHICKEN AND MILK PUDDING
LEMON THYME ICE CREAM | CINNAMON CARAMEL MOUSSE \$22

SUTLAC - CINNAMON TURKISH RICE PUDDING | CHOCOLATE MOUSSE
HAZELNUT | CHERRY SORBET \$18

BAKLAVA - PISTACHIO BAKLAVA | TURKISH COFFEE
LABNE TIRAMISU MOUSSE \$20

CITIR KABAK - CRISPY PUMPKIN SLICE | TAHINI | GRAPE MOLASSES
CINNAMON WALNUT | MANDARIN SORBET \$18

DESSERT WINE

SAFIR - AEGEA, TURKEY 15 / 80

2020 SCOTCHMANS HILL LATE HARVEST RIESLING 16 / 85

COFFEE AND TEA

TURKISH COFFE \$8

TURKISH MASTIC COFFEE \$9

SHORT BLACK /LONG BLACK \$7

TURKISH BLACK TEA, APPLE TEA

TULUM TAKE HOME

TULUM COOKBOOK SIGNED \$60

TULUM FAMOUS SMOKED DATE BUTTER IN A GLASS JAR \$14

TULUM HOUSE MADE TURKISH CHILLI JAM IN A GLASS JAR \$16

TULUM APRON HAND MADE IN ISTANBUL \$85

TULUM

TURKISH COCKTAILS

ANTEP 22
Gin, Sweet Vermouth, Campari, Blood Orange, Grapefruit Juice,
Apple Wood Smoke, Turkish Aleppo Chilli

RAKI 23
Olive Oil Washed Raki (twice - distilled grape pomace and flavoured with aniseed),
Mastic, Black Sessame, Turkish Aged Cheese, Green Olive Oil

NAR 21
Vodka, St. Germain, Pomegranate, Lime, Pomegranate Sour Foam

ELMA 21
Pink Gin, St. Germain, Turkish Apple Tea, Fresh Lime

CACIK 21
Yuzu Gin, St Germain, Fresh Cucumber Juice, Sour Cucumber Foam

ATES TOPU 21
Cinnamon Whiskey, St Germain, Lime, Cinnamon, Ginger Ale

WEEKLY SPECIAL COCKTAIL 22
Please check with your friendly waiter

MOCKTAILS (Non-alcoholic Cocktails)

PORTAKAL 16.5
Passionfruit & Orange Juice, Passion-fruit Jam, Passionfruit Syrup

KOPUKLU NAR 16.5
Pomegranate Juice, Lime, Pineapple Juice, Gazoz

TURKISH PREMIUM WINE PAIRING

6 WINES \$95 PP

7 WINES \$105 PP

WINE PAIRING

6 WINES \$75 PP

7 WINES \$85 PP

6 NON-ALCOHOLIC \$55 PP

7 NON-ALCOHOLIC \$65 PP

PREMIUM SELECTION POURED BY CORAVIN

2018 Parsel IX Cabernet Sauvignon	29
A strong-bodied wine with a long finish and elegant tannins which leave an intense fruitiness on the palate.	
2023 Paşaeli Wild Ferment Çalkarası, Tempranillo Denizli, Türkiye	37
medium-bodied strikes an excellent balance between fruit, acidity, and tannin	
2023 Paşaeli 'Seahorse' Blush, Çalkarası, Denizli, Türkiye	27
Wild strawberries and raspberries. The palate is well balanced with good acidity.	
2022 Egeo Merlot, Cab. Sauvignon, Syrah, Denizli, Türkiye	38
Full bodied, complex with ripe in tannins, persistent with spice flavours and long.	
2023 Egeo, Sauvignon Blanc, İzmir, Türkiye	38
Pleasant, aromatic, round and on the neutral side.	
2023 Egeo, Chardonnay, İzmir, Türkiye	38
Elegant, structured and well-balanced with persistent fruit flavours.	
2022 Lyons Will Merlot Carmenere, Lancefield, Victoria	27
Vanilla oak providing balance.	

SOMMELIERS RECOMMENDATIONS

2023 Paşaeli, Meşeli Yapıncak, (Turkish Albariño) Tekirdağ, Türkiye	105
Yapıncak, a native grape variety in the Thrace region.	
2023 Egeo, Sauvignon Blanc, İzmir, Türkiye	160
Pleasant, aromatic, round and on the neutral side.	
2023 Egeo, Chardonnay, İzmir, Türkiye	160
Elegant, structured and well-balanced with persistent fruit flavours.	
2024 Swan Bay Pinot Grigio, Victoria	85
Nashi pear, quince and grapefruits with a long, crisp finish	
2022 Puiattino Pinot Grigio, Friuli D.O.C. Veneto, Italy	95
With fresh grassy notes and hints of green apples and stone fruit flavours	
2024 Mount Fishtail Albariño, N. Z	70
Vibrant aromas of lime zest, oyster shell, and a touch of quince lead to a palate brimming with apricot and mandarin, all wrapped in a saline mineral finish	
2022 Lyons Will Merlot Carmenere, Lancefield, Victoria	100
Vanilla oak providing balance.	
2023 Paşaeli Wild Ferment Çalkarası, Tempranillo Denizli, Türkiye	140
medium-bodied strikes an excellent balance between fruit, acidity, and tannin	
2022 Egeo Merlot, Cab. Sauvignon, Syrah, Denizli, Türkiye	160
Full bodied, complex with ripe in tannins, persistent with spice flavours and long.	
2022 K2 Cab. Sauv, Cab. Franc, Merlot, Petit Verdot, İzmir, Türkiye	150
A traditional Bordeaux-styled blend with deep aromas of dark cherry	
2018 Parsel IX Cabernet Sauvignon	115
A strong-bodied wine with a long finish and elegant tannins which leave an intense fruitiness on the palate.	
2009 Ferryman Reserve Pinot Noir, Victoria	110
Cherry and strawberry fruits, violets and spice with a cedar oak finish.	
2022 Heroes Pinot Noir, Victoria	250
Picked on the 6th of April this was allowed to ferment naturally with wild yeast. 90 dozen made. Raspberry, cherry, vanilla, mixed spices and an earthy note.	
2016 Cornelius Kirkcaldy Pinot Noir, Victoria	230
Dark plum and cherry fruits with spice	

BY THE GLASS CHAMPAGNE & SPARKLING WINE

Swan Bay Prosecco, Vic, Australia	19
Holly's Garden Uber brut, Sparkling, Australia	19
Kavaklıdere, Altın Köpük Brut, Türkiye	29
Gardet Nv Champagne Brut, France	28

BY THE GLASS ROSE WINE

2023 Ancyra Blush (Kalecik Karası, Çal Karası and Syrah), Türkiye	21
Well balanced with attractive aromas, crispy and persistent.	
2023 Logan Hannah Rose, Orange, NSW	19
Bush strawberry and cumquat aromas, balanced palate and dry, mineral finish.	

BY THE GLASS WHITE WINE

2023 Ancyra, Narince, Pinot Grigio, Ankara, Türkiye Intense quince, peach, ripe yellow apple and soft floral notes.	21
2019 Majestik Sauvignon Blanc, Sultana, Denizli, Türkiye Dry ripe citrus flavours with steely minerality and lively gooseberry fruit acidity	22
2023 Paşaeli SYS, Sultaniye, Yapincak, Sidalan, Tekirdağ, Türkiye (Turkish Riesling) Dry, beautiful light gold colour, rich & complex aroma.	22
2023 Mount Fishtail Sauvignon Marlborough, N.Z grapefruit, citrus, lime	17
2024 Mount Fishtail Pinot Gris, N.Z Medium bodied, low sweetness, with medium	17
2022 Vine Mind Reisling, Claire Valley, South Australia Medium bodied, low sweetness, with high acidity, very fruity, low tannins	17
2021 Plan B! Minor Chardonnay, Margeret River, W. A Round and creamy, with some peach, guava and lemon flavours	20

BY THE GLASS RED

2023 Ancyra, Kalecik Karası,(Pinot Noir) Ankara, Türkiye	21
A light-bodied, lightly tannic, round, soft and fluid red.	
2023 Paşaeli Karasakız Cabernet Sauvignon, Çalkarası,İzmir, Türkiye	21
medium-bodied strikes an excellent balance between fruit, acidity, and tannin	
2024 <u>Kocabağ</u> K of Cappadocia, Syrah, Nevşehir, Türkiye	23
bold and structured grape	
2012 Suvla, Merlot, Gallipoli Peninsula, Türkiye	22
Deep garnet in colour with a bright rim, a nose of black cherry, strawberry.	
2023 Misty Cove Pinot Noir, Marlborough, N.Z	19
Vibrant red fruits and a touch of dried spice	
2023 Jeanneret Shiraz, Claire Valley, South Australia	20
Fruity, smooth, infused with vanilla-oak 6 months	

CHAMPAGNE & SPARKLING

Kavaklıdere, Altın Köpük Brut, Türkiye	140
Swan Bay Prosecco, Vic, Australia	90
Holly's Garden Uber Brut, Sparkling, Australia	90
Gardet Nv Champagne Brut, France	125
Pol Roger Champagne Brut Reserve, France	230

ROSE WINE

2023 Paşaeli 'Seahorse' Blush, Çalkarası, Denizli, Türkiye	90
Wild strawberries and raspberries. The palate is well balanced with good acidity.	
2023 Ancyra Blush (Kalecik Karası, Çal Karası and Syrah), Türkiye	95
Well balanced with attractive aromas, crispy and persistent.	
2023 Logan Hannah Rose, Orange, NSW	85
Bush strawberry and cumquat aromas, balanced palate and dry, mineral finish.	

WHITE WINES

2019 Majestik Sauvignon Blanc, Sultana, Denizli, Türkiye	100
Dry, ripe citrus flavours with steely minerality and lively gooseberry fruit acidity	
2023 Paşaeli, Meşeli Yapıncak, (Turkish Albarino) Tekirdağ, Türkiye	105
Yapıncak, a native grape variety in the Thrace region.	
2023 Paşaeli SYS, Sultaniye, Yapıncak, Sidalan, Tekirdağ, Türkiye	100
(Turkish Riesling) Dry, beautiful light gold colour, rich & complex aroma.	
2023 Ancyra, Narince, Pinot Grigio, Ankara, Türkiye	95
Intense quince, peach, ripe yellow apple and soft floral notes.	
2023 Egeo, Sauvignon Blanc, İzmir, Türkiye	160
Pleasant, aromatic, round and on the neutral side.	
2023 Egeo, Chardonnay, İzmir, Türkiye	160
Elegant, structured and well-balanced with persistent fruit flavours.	
2024 Mount Fishtail Pinot Gris, N. Z	70
Medium bodied, low sweetness, with medium acidity	
2024 Swan Bay Pinot Grigio, Victoria	85
Nashi pear, quince and grapefruits with a long, crisp finish	
2022 Puiattino Pinot Grigio, Friuli D.O.C. Veneto, Italy	95
With fresh grassy notes and hints of green apples and stone fruit flavours	
Hill Moscato, Victoria	80
Dried raisins, muscat, summer fruits with a sweet mid palate and acidic finish.	
2024 Mount Fishtail Albariño, Marlborough N. Z	70
Vibrant aromas of lime zest, oyster shell, and a touch of quince lead to a palate brimming with apricot and mandarin, all wrapped in a saline mineral finish	
2023 Scotchman's Hill Pinot Gris, Victoria	100
Nashi pear, lemon zest and spice flavours with creamy mid palate and a light oak finish.	
2020 Mount Bellarine Pinot Gris, Victoria	100
Pear, spice and bath salt aromas with hints of creamy barrel ferment.	
2021 Love & Valour Pinot Grigio, Orange, Mudgee, NSW	50
Full-bodied and spicy, with excellent acidity and honeyed fruit.	

**Turn The Page For
More Grapes**



2023 Mount Fishtail Sauvignon Marlborough, N. Z	70
Grapefruit, citrus, lime	
2022 Scotchman's Hill Sauvignon Blanc, Victoria	90
Light straw with a green tinge the nose is lifted and fresh with guava, lychee.	
2024 Misty Cove Organic Sauvignon Blanc, Marlborough, N.Z	85
Bright citrus notes of lemon, lime and mandarin	
2017 Cornelius Sauvignon Blanc, Victoria	200
Tropical fruits, gooseberries and pink grapefruit	
2023 Vine Mind Riesling, Clare Valley, South Australia	70
Medium bodied, low sweetness, with high acidity, very fruity, low tannins	
2023 Jeanneret Riesling, Clare Valley, South Australia	75
Zesty nose of peach, nectarine, apple and lemon.	
2022 Il Modo Fiano, Lethbridge Wines, Victoria	70
Crisp lemon and pear skins on the nose, quince, chamomile and lemon oil	
2021 Plan B! Minor Chardonnay, Margeret River, W. A	90
Round and creamy, with some peach, guava and lemon flavours	
2023 Plan B! King Chardonnay, Margeret River, W. A	110
Elegant, with a bright aromatics, peach and nectarine fruit; textural and savoury with a backbone of citrusy acidity.	
2023 Mount Fishtail Chardonnay, Marlborough, N.Z.	70
Rockmelon, apricot, nougat & lemon peel	
2023 Heroes Chardonnay, Victoria	120
Picked on the 6th of April, 60 dozen made. Fleshy texture and mouthwatering.	
2021 Robin Brocket Chardonnay, Victoria	100
Crisp and citrusy with subtle peach tones.	
2023 Fighting Gully Road Chardonnay, Vic, Australia	110
White nectarine peach is offset by grapefruit.	
2017 Cornelius Airds Chardonnay, Victoria	250
Rich, buttery, vanilla oak and stone fruit driven nose	
2022 Scotchman's Hill Chardonnay, Victoria	95
Melon and tropical fruit	

RED WINES

2023 Ancyra, Kalecik Karası,(Pinot Noir) Ankara, Türkiye	95
A light-bodied, lightly tannic, round, soft and fluid red.	
2023 Paşaeli Karasakız Cabernet Sauvignon, Çalkarası,İzmir, Türkiye	95
medium-bodied strikes an excellent balance between fruit, acidity, and tannin	
2017 Karma Öküzgözü (oh-coo-goe-zue) Cab. Sauv, Tekirdağ, Türkiye	75
75% Cabernet Sauvignon 25% Okuzgozu. powerful nose scents of dark chocolate	
2023 Paşaeli Wild Ferment Çalkarası, Tempranillo Denizli, Türkiye	140
medium-bodied strikes an excellent balance between fruit, acidity, and tannin	
2022 Paşaeli CSKS, Cabernet Sauv. Karasakız, Denizli, Türkiye	95
full body of Cabernet Sauvignon with freshness and elegance of Karasakız.	
2022 Egeo Merlot, Cab. Sauvignon, Syrah, Denizli, Türkiye	160
Full bodied, complex with ripe in tannins, persistent with spice flavours and long.	
2022 Pasaeli K2 Cab. Sauv, Cab. Franc, Merlot, P. Verdot, İzmir, Türkiye	150
A traditional Bordeaux-styled blend with deep aromas of dark cherry	
2024 Kocabağ K of Cappadocia, Syrah, Nevşehir, Türkiye	105
bold and structured grape	
2018 Parsel IX Cabernet Sauvignon	115
A strong-bodied wine with a long finish and elegant tannins which leave an intense fruitiness on the palate.	
2012 Suvla, Merlot, Gallipoli Peninsula, Türkiye (Magnum)	190
Deep garnet in colour with a bright rim, a nose of black cherry, strawberry.	
2009 Ferryman Reserve Pinot Noir, Victoria	110
Cherry and strawberry fruits, violets and spice with a cedar oak finish.	
2022 Lyons Will Merlot Carmenere, Lancefield, Victoria	100
Vanilla oak providing balance.	
2022 Fighting Gully Pinot Noir, Victoria, Australia	100
Exhibits ripe berry fruits with a line of acidity and tannin running throughout.	
2022 Heroes Pinot Noir, Victoria	250
Picked on the 6th of April this was allowed to ferment naturally with wild yeast. 90 dozen made. Raspberry, cherry, vanilla, mixed spices and an earthy note.	
2016 Cornelius Kirkcaldy Pinot Noir, Victoria	230
Dark plum and cherry fruits with spice	



2021 Misty Cove Pinot Noir, Marlborough, N.Z	85
Vibrant red fruits and a touch of dried spice	
2021 De Alto Amo Joven, Tempranillo, Graciano, Rioja, Spain	60
Smoky blackberries, tobacco, a lick of spice and a nice hint of oak.	
2023 Mutual Promise Gamay, Kings Valley, Victoria	85
Black cherry, rhubarb, silky, fine tannins	
2022 Il Modo Aglianico, Lethbridge Wines, Victoria	70
Fresh red apples, ginger and ginseng with dried herbaceous notes.	
2022 Fighting Gully Road, Sangiovese, Victoria, Australia	95
Medium bodied, low sweetness, with medium acidity.	
2017 Celler Pinol SA Natura Cariñena, Garnatxa, Terra Alta, Spain	85
A blend with hints of thyme, rosemary, chamomile.	
2017 Celler Pinol, Raig de Raim, Garnatxa Negra, Terra Alta, Spain	75
Sensory experience filled with new aromas and Flavors.	
2020 Il Modo Sagrantino, Lethbridge Wines, Victoria	70
Juicy black plums and dried herbs on the nose, blackberry, cherries and cooking spices.	
2021 Dream of Gold Shiraz, Barossa Valley, South Australia	110
Exhibits vibrant red fruits with minty, eucalypt and winter green nose.	
2021 Love & Valour Shiraz, Orange, Mudgee, NSW	50
Medium bodied, low sweetness, with low acidity, some fruitiness.	
2021 Tenacity Shiraz, Barossa Valley, South Australia	85
Dark plum, dark berries with spice.	
2021 Scotchman's Hill Shiraz, Victoria	
95	
Blood plum, some warm cooking spice.	
2021 Ridge of Tears Shiraz, Orange, Mudgee, NSW	150
Roasted fennel seeds, cinnamon and thyme.	
2017 Cornelius Strathallan Syrah, Victoria	260
Blueberry and dark cherry fruits, spice and pepper with cedar oak.	
2023 Jeanneret Shiraz, Claire Valley, South Australia	90
Fruity, smooth, infused with vanilla-oak 6 months	

NON-ALCOHOLIC WINE

Non 1 Raspberries, Chamomile, Murray River Salt, Cane Sugar	55
Non 2 Pear, Kombu, Ginger, Black Tea, Clove, Vanilla	55
Non 3 Japanese Yuzu, Valencia, Oranges, Cinnamon, Murray River Salt	55
Non 5 Lemon Verbena, Hibiscus, Lemon Myrtle, Liquorice Root	55
Non 7 Sour Cherries, Cold Brew Coffee, Nutmeg, Peppercorn	55
Non 8 Orchards Apples, Carraway Seed, Oolong, Murray River Salt	55
Non-Matt Stone Progress Poached Plum & Finger Lime, Lemon Myrtle	55

BY THE GLASS 12

RAKI

	SINGLE	½ BOTTLE	BOTTLE
Yeni Raki	15	70	125
Yeni Ustalarin Karisimi	20	80	140
Yeni Raki Ala	20	80	140
Tekirdağ	17	70	125
Tekirdağ No. 10	20	90	160
Tekirdağ Gold Series	17	80	140
Efe Fresh	17	70	125
Beylerbeyi Gobek 3	21	105	190
Beylerbeyi Gobek Teragold	22	150	240
Kulup Raki	22	150	240

BEERS

Asahi	13
Carlton Dry	13
Carlton Zero	12

BEVERAGES

The Glenlivet 12	22.5
Woodford Reserve	21.5
Chivas Regal	14.5
Johnny Walker Red	12.5
Jack Daniel's	12.5
Jim Beam	12.5
Belvedere	17.5
Vodka	12.5
Grey Goose	16.5
Hendricks	14.5
Pink Gin	14.5
Amaretto	12.5
Tequila	12.5
Campari	12.5
Cointreau	12.5
Kahlua	12.5
Baileys	12.5
Frangelico	14.5
Hennessy	16.5
Hennessy V.S.O.P.	20.5
Martell V.S.	17.5
Martell V.S.O.P.	21.5